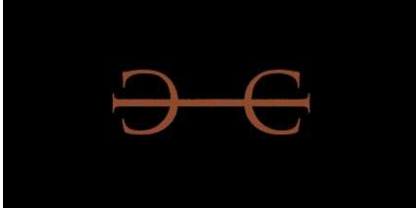


DRAGONETTE



2017 PINOT NOIR, "BLACK LABEL", STA. RITA HILLS



100% PINOT NOIR

VINEYARDS & CLONES

Bentrock (114 & 667) - 36%
Radian (115, 667) - 25%
Fiddlestix (113, 115, Pommard) - 25%
John Sebastiano (Pommard) - 7%
Duvarita (777) - 7%

HARVEST DATES

August 31 & September 1, 6, 7, 9, 11

APPELLATION

Sta. Rita Hills

FERMENTATION

1.4 Ton open top fermenters
92% destemmed, 8% whole cluster
2 to 3 Day cold soak
Native yeasts
Native MLF

COOPERAGE

100% French Oak (50% new)
Coopers: Francois Freres,
Cadus, Seguin Moreau, Rousseau

AGING

18 months on the lees

BOTTLED

March 19, 2019

ALCOHOL: 14.1%

CASES PRODUCED: 300

SUGGESTED RETAIL: \$95

PHILOSOPHY

We strive to create Pinot Noirs of textural purity, complexity and balance. Complexity and balance are achieved by meticulous attention to detail in the vineyard, where each vineyard block is managed for appropriate canopy and proper yields. Textural purity can only result where the delicate and ethereal Pinot Noir is very gently handled without manipulation. Thus, we age our wines on their lees, without racking, with little movement and constant topping. Each wine is bottled only after sufficient time in barrel to permit ideal evolution.

This reserve level wine is a blend of our favorite barrels, each selected for its outstanding depth, concentration, complexity, and engaging personality.

THE VINEYARDS

BENTROCK: Far western SRH. Steep southeast facing hillside of sandy loam. Excellent concentration and balance, with red fruits, some minerals and good ripe tannins. **RADIAN:** Remote, mountainous vineyard is wild, dramatic, blanketed daily with fog and buffeted by cold winds. Poor soils, high in diatomaceous earth. Very low yields give highly concentrated wines with minerals and spices. **FIDDLESTIX:** Shale, sandy and clay loam soils with some chert. Multiple distinct blocks and clones give wines that are deep, highly pitched, spicy, and complex. **JOHN SEBASTIANO:** North facing hillside, sandy soils, east end of SRH, wines with plush red fruits. **DUVARITA:** Biodynamically farmed vineyard west of SRH, sandy soils, low vigor. Elegant wines with concentrated darker fruit profile.

THE VINTAGE:

2017 saw the first significant winter rains in some time, with extreme deluges in January and February. Despite the rain, vigor was normal due to a cool spring. Poor weather at set lead to a smaller than average crop. Summer was warm, even hot at times, but in most evenings, the cool down allowed grapes to retain acidity. August days were relatively even. Unfortunately, a massive Labor Day heatwave sent the mercury soaring over 110 for several days in early September. We managed to pick after the heat, allowing the plants to rebalance themselves. Yields were extremely low.

OUR WINEMAKING

We harvest each individual lot in the cold early morning hours with rigorous hand sorting for quality. We process the fruit within hours; some is fully destemmed without crushing, some is fermented with a percentage of whole clusters. We cold soak the grapes for 2 to 3 days, then ferment the juice with native yeasts, using a mixture of pumpovers and punchdowns for extraction. At dryness, free run juice is drained to barrel, and the berries gently pressed separately. The wine is aged on its lees for 18 months before selection and blending. Bottled without fining or filtration.

PROPRIETORS/WINEMAKERS:

John Dragonette, Steve Dragonette, & Brandon Sparks-Gillis